

Higgins Plays Host to WPC Visitors

The company was very pleased to host an international group of visitors on 24th May as they made their way up to Edinburgh for the World Potato Congress. The group of 20 visitors had travelled from all over the world, including South Africa, New Zealand, Australia and Argentina to attend WPC.

Whilst at Finningley, they listened to a short introduction to the business by Managing Director David Higgins, followed by a tour of the facilities.



This included the potato store complex, where over 30,000 tonnes of potatoes are stored at various temperatures from 2°C to 10°C depending on variety and customer. This was particularly interesting for those visitors from countries where potatoes are available fresh for 12 months of the year.



A demonstration was given of the various testing done on processing potatoes to ensure suitability for crisping or chipping.



It also included detail into the company's latest research into storage of different varieties at different temperatures and the effect on colour and acrylamide. Of particular interest was the variety Olympus which stores very well at lower temperatures whilst maintaining very low levels of acrylamide compared to most other processing varieties.

The group were also shown the on-site washing facilities which have the capacity to clean and foreign object remove a load, every 30 minutes.



Over coffee, David Higgins was able to answer various questions which had arisen as a result of the tour before the party moved on to its next destination.